

South of Italy  
3-COURSE

50



A choice of APPETIZER

BURRATA CON RUCOLA (X) (N)

Burrata, cherry tomato, rucola, anchovy, extra virgin olive oil

TONNATO (X) (N) (S) (★)

Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil

CARPACCIO DI SPIGOLA (X) (N)

Seabass, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice

A choice of MAIN

PIZZA MARGHERITA (V) (N)

San Marzano tomato, mozzarella, basil

PIZZA SALAME PICANTE (N) (S) (★)

San Marzano tomato, Napoli salami, mozzarella, peperoncino

RISOTTO FRUITTI DI MARE (N)

Risotto rice, zucchini, abalone, clam, squid, prawn, snapper, seafood stock

SPAGHETTI CALAMARETTI VONGOLE (N) (★)

Datterino yellow tomato sauce, squid, clam

LASAGNA NAPOLETANA (N)

Authentic Napolitan style lasagna, pork sausage, boiled egg, Parmesan, homemade ricotta, mozzarella, tomato, meatball

MERLUZZO CON FAGIOLI (X) (N) +10

Pan-roasted fillet of cod, cold summer-bean salad, red onion, celery, olive oil, lemon juice, parsley, lemon zest, herb salad

CAPOCOLLO ALLA GRIGLIA (120g) (X) (N) +10

Grilled Iberiko pork neck, double cooked onion, green pea, balsamic vinegar aged 15 years, extra virgin olive oil

LINGUINE ALL'ASTICE (N) (★) +15

Fresh linguine, Canadian lobster, cherry tomato, herb, garlic

COSTOLETTE DIAGNELLO (160g) (N) (★) +20

Grilled New Zealand lamb chop, roasted baby potato, green asparagus, Italian salsa verde

TAGLIATA DI MANZO (120g) (X) (N) +20

Grilled Australian Wagyu beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years

FILLETTO DI MANZO (100g) (X) +25

Grilled Australian Wagyu beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce

DESSERT

Selection of Italian sweets

North of Italy  
4-COURSE

65



A choice of APPETIZER

TONNATO (N) (D) (★)

Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil

BRUSCHETTA CAPONATA BURRATA (N)

Grilled ciabatta bread, vegetable caponata, Burrata, fresh summer Norcia black truffle

SALMONE AFFUMICATO (X) (N) (★)

Home-smoked salmon, sour cream, chive, caper berry, red onion

CARPACCIO DI SPIGOLA (X) (N)

Seabass, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice

A choice of PASTA or RISOTTO

FUSILLI CON RICOTTA (N)

Fusilli, eggplant, homemade ricotta, tomato, basil, Parmesan

RISOTTO FRUITTI DI MARE (N) +15

Risotto rice, zucchini, abalone, clam, squid, prawn, snapper, seafood stock

TAGLIATELLE ALLA NORCINA (N)

Egg tagliatelle, fresh summer Norcia black truffle, pork white ragu sauce, Parmesan

LINGUINE ALL'ASTICE (N) (★) +15

Fresh linguine pasta, Canadian lobster, cherry tomato, herb, garlic

A choice of MAIN

MERLUZZO CON FAGIOLI (X) (N)

Pan-roasted fillet of cod, cold summer-bean salad, red onion, celery, olive oil, lemon juice, parsley, lemon zest, herb salad

CAPOCOLLO ALLA GRIGLIA (120g) (X) (N)

Grilled Iberiko pork neck, double cooked onion, green pea, balsamic vinegar aged 15 years, extra virgin olive oil

COSTOLETTE DIAGNELLO (160g) (N) (★) +10

Grilled New Zealand lamb chop, roasted baby potato, green asparagus, Italian salsa verde

TAGLIATA DI MANZO (120g) (X) (N) +10

Grilled Australian Wagyu beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years

FILLETTO DI MANZO (100g) (X) +15

Grilled Australian Wagyu beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce

DESSERT

Selection of Italian sweets

PIZZE PIZZA

MARGHERITA (V) (N)

San Marzano tomato, mozzarella, basil

24

SALAME PICANTE (N) (S) (★)

San Marzano tomato, Napoli salami, mozzarella, peperoncino

28

CINQUE FORMAGGI (N)

Smoked scamorza, mozzarella, Gorgonzola, ricotta, Grana Padano

30

QUATTRO FUNGHI (N)

Mozzarella, four kinds of mushroom, rucola, truffle oil

30

MARGHERITA D'ATTERINO COTTO (N)

Datterino yellow tomato, cotto ham, mozzarella, Burrata, rucola

30

PROSCIUTTO E RUCOLA (N)

San Marzano tomato, Parma ham, mozzarella, rucola, cherry tomato

32

BEVANDE DRINKS

ADE

Blue lemon / Honey grapefruit / Apple mango

10

SOFT DRINK

Coca Cola / Sprite / Fanta (Orange)

8

BEER

Wild Wave, 'Park Hyatt Busan Edition(Draft 350ml)

Peroni, Italy (330ml)

Heineken, Netherlands (330ml)

15

WINE BY THE GLASS (150ml)

Batasiolo, Sette Cascine Prosecco Brut, Italy

15

Pinot Grigio Delle Venezie, D.O.C., 'Masianco', Masi, Veneto, Italy

18

Sauvignon Blanc, Woven Stone, Ohau, New Zealand

19

Chianti Classico, D.O.C.G., 'Peppoli', Marchesi Antinori, Italy

21

Cabernet Sauvignon, Gnarly Head, Delicato Family Vineyards, California, USA

23

Domain Vincent Bouzereau, Bourgogne, France

26